

Culinary Arts Foundations: Week 3

Day 1: Threshold/Scavenger Hunt

- **Objective:** Become familiar with the location of materials and equipment located in the Threshold. Identify terms and definitions used with safety and HACCP.
- **Starter # 8:** List the 8 critical control points in The Flow of Food.
- **Assignment:**
 - Threshold Tour Scavenger Hunt
 - Ch. 7 &8 Crossword Puzzle

Classes will be split in 2 groups. As one group does the tour and scavenger hunt the second group will continue work on the crossword puzzle.

Day 2: Threshold/ Scavenger Hunt

- **Objective:** Become familiar with the location of materials and equipment located in the Threshold. Identify terms and definitions used with safety and HACCP.
- **Starter #9:** “Battle Against Bacteria” pg. 186 - What was Pasteur the first to do? How did his work affect the food industry?
- **Assignment:** Same as day 1: switch groups.

Day 3: Review Ch.7 Safety and Sanitation Principles & Ch.8 HACCP Applications

- **Objective:** Review information in Ch. 7 and Ch.8 to prepare for test.
- **Starter #10:** In the HACCP System you should develop a record keeping system that identifies what 3 things? Pg. 183 Fig. 8-7

Collect Starter Paper

- **Assignment:**
 - Folder Check: Students will organize assignments and put in order with table of contents
 - Bingo Review: Play bingo to identify terms used in chapter and prepare for test.

Day 4: TEST

- **Objective:** Evaluate knowledge of safety and sanitation principles and HACCP applications.
- **No Starter**
- **Assignment:**
 - Test Ch. 7 and 8

Day 5: Start Ch. 10 Knives & Smallwares/ Ch. 13 Using Standardized Recipes

- **Objective:** Become familiar with the different types of small equipment and knives used in the Threshold.
- **Starter #1:** “The Cutting Edge” pg. 237: What were the first knives made of? What are knives made from today?
- **Assignment:** Equipment Identification

Working in groups students will move from station to station identify the name of the equipment and its use and record it in their worksheet.

Name _____ Date _____ Period _____

TEST:
Ch.7 Safety & Sanitation Principles
Ch.8 HACCP Applications

True/False: For each statement indicate whether it is True/False by placing a T/F in the space to the left.

- _____ 1.) OSHA, Occupational Safety and Health Administration, enforces workplace standards.
- _____ 2.) You should always remove your apron when you leave the food preparation area.
- _____ 3.) There is no need to wash your hands when wearing gloves.
- _____ 4.) Smoke detectors are the most common type of fire protection equipment used in foodservice operations.
- _____ 5.) You should use the Heimlich maneuver on pregnant woman.
- _____ 6.) The most common mode of cross contamination is people.
- _____ 7.) When washing hands make sure you do so for 10 seconds.
- _____ 8.) Hand sanitizers work just as effectively as hand washing.
- _____ 9.) Improperly cooled food is the most common cause of all reported foodborne illness.
- _____ 10.) The HACCP system was originally designed for astronauts to ensure food safety in outer space.

Multiple Choice: Place the letter of the answer that best completes the statement in the blank to the left.

- _____ 11.) The _____ requires foodservice operations to track how they handle and dispose of hazardous materials.
- A. Environmental Public Administration B. Environmental Protection Agency
C. Economy Protection Agency D. Environmental People Agency
- _____ 12.) All of the following are true of shoes used in foodservice establishments, except...
- A. closed-toe B. slip resistant
C. sturdy D. soft top
- _____ 13.) Which class of fire extinguishers is used on wood, paper, cloth and plastic?
- A. Class A B. Class B
C. Class C D. Class D
- _____ 14.) What is your best course of action when it comes to fire?
- A. fire extinguisher B. smoke detector
C. precaution D. sprinkler system
- _____ 15.) Emergency care that is performed on people who are unresponsive is called...
- A. Heimlich maneuver B. Cardiopulmonary resuscitation
C. CPR D. Both B and C

- _____ 16.) A step in the flow of food where contamination can be prevented or eliminated is called...
- A. holding point B. minimum internal temperature
C. critical control point D. hazard
- _____ 17.) The temperature of dry storage should be
- A. 50-80°F B. 50-70°F
C. 40-70°F D. 60-80°F

Matching: Match the term in the left hand column with the best description from the right hand column and place the letter in the blank to the left.

- | | |
|---------------------------------|---|
| _____ 18.) Sanitary | A. Responsible for many food related illnesses. Need a host, or another living cell to grow. |
| _____ 19.) Contaminated | B. Process in which food is prepared ahead of time and kept warm until someone orders. |
| _____ 20.) Direct Contamination | C. Harmful organisms or substances. |
| _____ 21.) Cross Contamination | D. Clean. |
| _____ 22.) Toxins | E. The system of rotating stock in which items that are stored first are used first. |
| _____ 23.) Bacteria | F. Food that contains harmful microorganism or substances. |
| _____ 25.) Viruses | G. Caused by the movement of chemicals or microorganisms from one place to another. |
| _____ 26.) Parasites | H. Microorganisms, such as protozoa, roundworms, and flatworms that live in or on a host to survive. |
| _____ 27.) Fungi | I. Occurs when raw foods, or the plants or animals from which they come are exposed to toxins. |
| _____ 28. FIFO | J. Tiny single-celled microorganisms that can make people very sick if they find their way into food. |
| _____ 29.) Holding | K. Microorganisms found in soil, plants, animals, water and in the air. |

Fill-in: Fill in the questions or statements with the appropriate response.

30-31.) List two situations when you should change gloves.

- When they become soiled or torn.
- _____
- _____

32.) HACCP stands for: _____.

33.) The first step of HACCP is to _____ and _____ hazards.

34.) The temperature danger zone, where bacteria multiply rapidly, is from _____ to _____ °F.

35-36.) When receiving and storing food what are 2 potential problem areas.

- _____
- _____

37.) In dry storage how many inches should the food be stored away from the walls and the floor? _____

38.-40.) When holding food it needs to be kept at _____ °F. If the temperature drops below this temperature you need to reheat the food to _____ °F for _____ seconds.

41.) When cooking food make sure you heat it to its _____, the lowest temperature at which foods can be safely cooked.

42.) List one guideline you should follow when serving food safely.

- _____

43.) The FDA recommends a two-stage method for cooling food safely. The **SECOND** stage involves cooling the food down below _____ °F in _____ hours.

Matching: "The Big Five". Match the description in the right hand column with the correct Foodborne Illness in the left hand column.

- | | |
|--------------------------|---|
| _____ 44.) E-Coli | A. Bacteria-Foods involved poultry and poultry products. |
| _____ 45.) Norwalk | B. Bacteria-Foods involved, raw ground beef or food from contaminated water. |
| _____ 46.) Salmonellosis | C. Virus-Foods involved, water and raw vegetables. |
| _____ 47.) Hepatitis A | D. Bacteria-Foods involved, protein salads and milk products. |
| _____ 48.) Shigellosis | E. Virus- Foods involved, water and ice. Causes inflammation of the liver. Can be prevented |

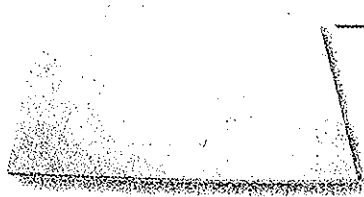
Extra Credit

1.) What is the best ingredient to put on a grease fire? WHY?

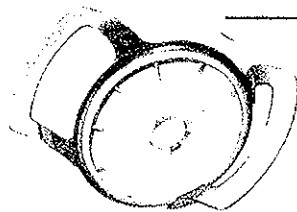
2.) What did Louis Pasteur do?

3.) List the seven steps in the Flow of Food.

1.) _____



2.) _____



3.) _____



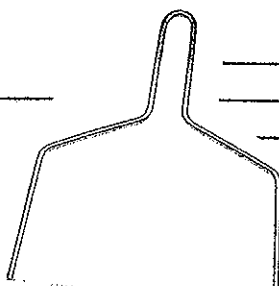
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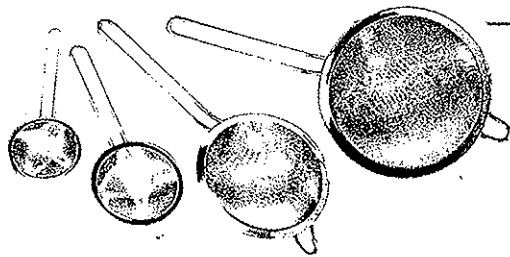
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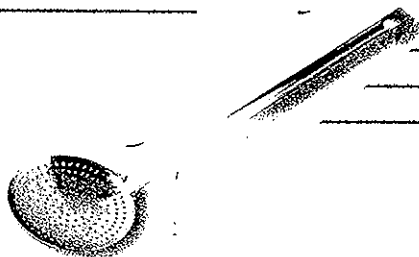
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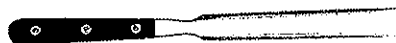
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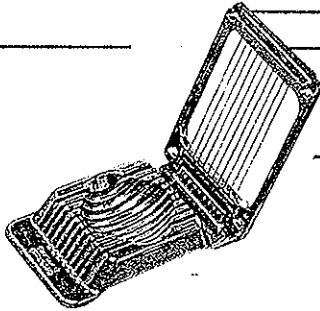
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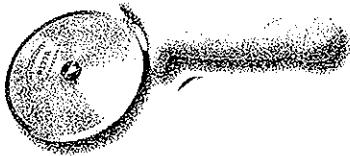
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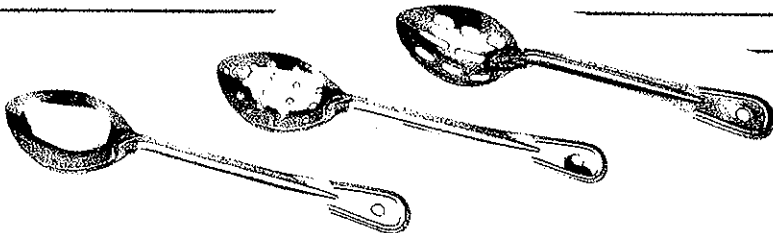
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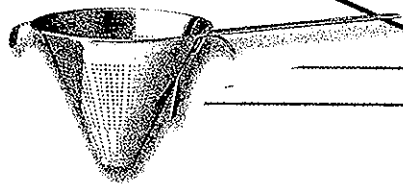
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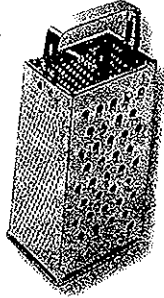
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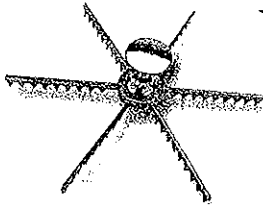
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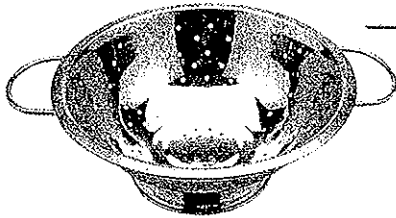
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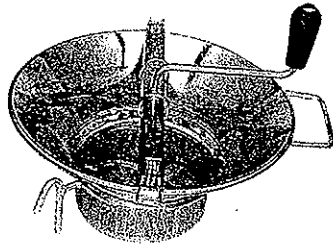
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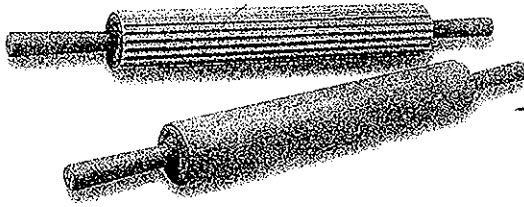


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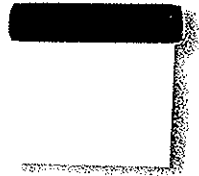
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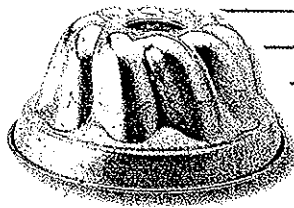
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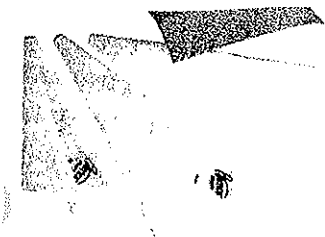


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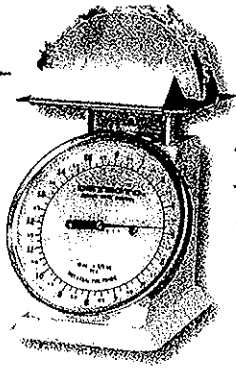


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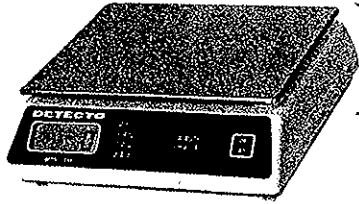




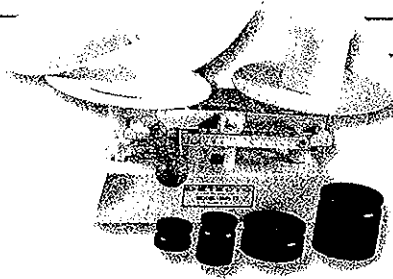
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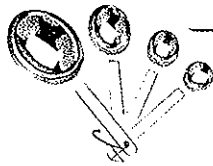
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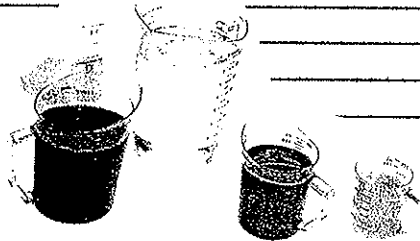
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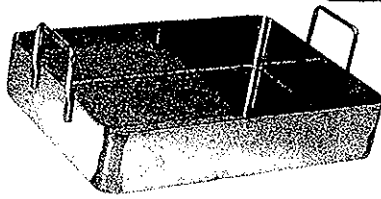
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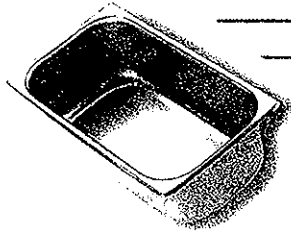
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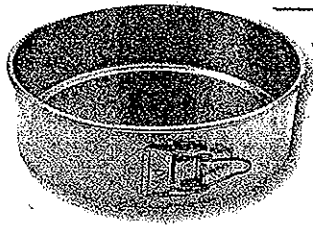
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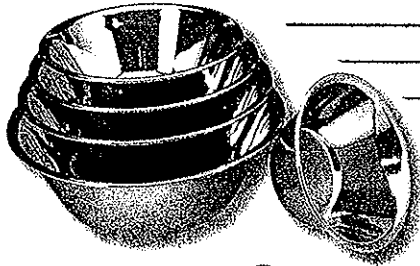
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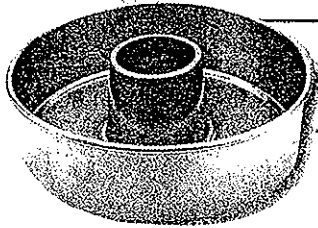
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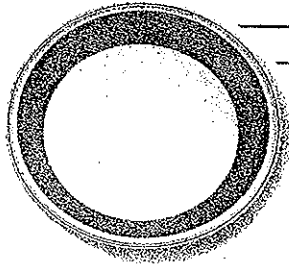
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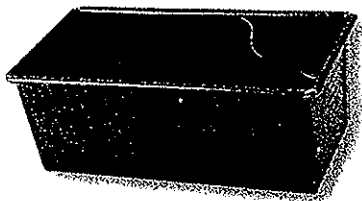
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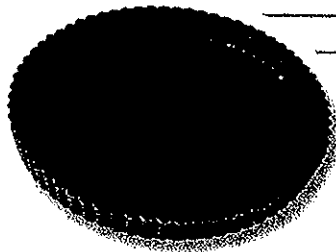
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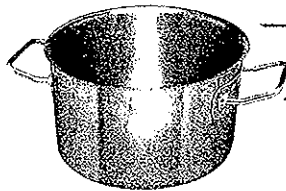


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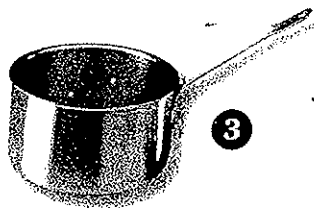
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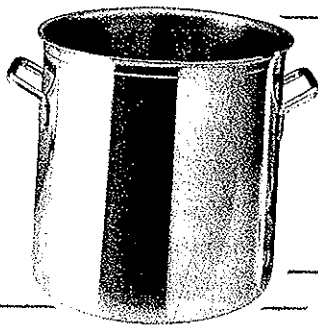
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